PRABIN NEUPANE 0561239533 nepprab8@gmail.com Khalifa Street,Hamdan Abu Dhabi, United Arab Emirates



OBJECTIVE:

A hardworking individual with a good experience seeks a challenging and rewarding position, where I can actively contribute to and participate in organization growth and success and work towards self activation.

PERSONAL INFORMATION:

> Date of Birth: 02 JANUARY 1997

> Nationality: Nepalese

> Gender: Male

Marital Status: SinglePassport No: 09113514

PERSONAL SKILLS:

- > Physically fit, able to stand for a long period of time doing routine manual work.
- > Assure to provide an excellent level of service to the team.
- > Polite, courteous and committed at all times.
- > Excellent communication skills.
- Good in time management and Teamwork.
- Quick learner and Prioritizing task.
- > Adept in Technology.
- > Flexibility, Adaptability and Analytical.
- > Leadership skill, Business sense & Negotiation skill.

PROFESSIONAL SKILLS:

- > Hygiene knowledge Advanced
- > Food Presentation Skill Advanced
- > Good Communication skill Advanced

- Customer service skills Advanced
- > Commercial skill Advanced
- > Handel Administration and pepper work Advanced
- > Conflict Management and work ethics skills Advanced
- > Manage Multiple task Advanced

WORK EXPERIENCE:

Salesman (2013-2014)

Bhatbhateni Supermarket, Pokhara Nepal

- > Assist in weekly sales promotion.
- Design and put together store displays.
- > Supervise baggers and other cashiers and assist customers in finding items.

Barista (2016-2018)

Shakespeare and Co. - Emirates Hills, Dubai

- Discuss beverage items, make suggestions and answer any inquiry.
- Prepare and present beverages according to recipe and presentation standards.
- > Completes opening and closing duties for each shift.
- > Monitor and order inventory. Dismantle and clean machinery as needed.

Captain Waiter (October 2018-2020)

Shakespeare and Co. - Bawabat Al Sharq Mall

- > To ensure diners are receiving high-quality service.
- > Day-to-day duties range from training all servers, overseeing the proper order and flow of dishes. To keep dining areas clean and organized in all sections.
- > Responsible for taking a proactive approach to guest relations.
- > Coordinates with the Restaurant Manager and performs all service as per requirement.
- Maintained cleanliness of the café and stores to health, safety and hygiene standards at all times.
- Supervised Restaurants and café service for the purpose of giving satisfactory service to guests.
- > Checked weekly inventory of cutlery, grocery, glassware and linen.

> Train new employees and provide ongoing training for all staffs

Head Waiter (2021 August-2022)

Sola Cafe & Restaurant-Sheikha Fatima Park, Abu dhabi (Khalidiya,Al Bateen street)

- Managing customer concerns and complaints about staff using conflict resolution skills.
- > Training new staff in food service technique and restaurant procedures
- Ensured exceptional customer service and resolved customer satisfaction issues for the restaurant.
- Assist guests regarding the food and beverage menu in an informative and helpful way.
- Makes suggestions based on the guest preferences and up-sell when appropriate.
- > Perform other duties as may be assigned by the restaurant supervisor or manager from time to time.
- > Offered quality of customer service by treating every customer as family and built strong relationships resulting in repeat business.
- > Must follow all cash handling policies and procedures.

-Restaurant Supervisor (2022 November - 2023 August)

Farmers Bistro Cafe & Restaurant–Umm Al Emarat Park, Abu dhabi (Mushrif, Mhmd Bin Khalifa st.

-Restaurant Supervisor (21st August,2023 - Present)

VAPIANO | Pizza & Pasta lounge (self service & Live kitchen concept)

- > Setting goals for performance and deadlines in ways that comply with the company's plans and Vision.
- Organizing workflow and ensuring that employees understand their duties delegated tasks.
- Monitoring employee productivity and providing constructive feedback and coaching.
- > Receive complaints and resolve problems.
- > Attend weekly team meetings to maintain levels of communication across the team.

- > Ensuring that all equipment used is in safe working order, Checked regularly and any faults reported to management.
- Maximize company profits through rigorous analysis and control of both wastage and portoning as well as sales data.
- > Take Responsibility for stock control, including ordering, acceptance, maintenance of stock levels and stock rotation, and report & return of any sub-standard items.
- > Apply attention to detail to the way in which food and drinks are presented ensuring the customer receives a quality product every time.
- > To continuously collect feedback from the guest and report to the management.
- work duty manager shifts as and when required.

EDUCATION AND TRAINING:

- School Level Certificate (S.L.C)- Tri-Padma Vidyashram secondary school. (2012)
- 2nd Year International Institute of Hotel Management.
- > Basic computer Microsoft, Excel, Powerpoint, outlook & Email.
- The Basic Food Hygiene Training course (2nd level from Becker Food safety)
- > The Basic Food Hygiene Training course (1st level from becker Food safety)

Character References: Available upon request.

I hereby certify that the above information is true and correct to the best of my belief.

Prabin Neupane

Applicant's Signature